

<u>PRE-CLEANING</u>	<u>WASH</u>	<u>RINSE</u>	<u>SANITIZE</u>	<u>AIR DRY</u>
<p>Scrap excess foods (especially those containing fats, oils, and grease) into waste receptacle.</p> <p>Rinse and/or soak equipment and utensils as needed.</p> <p>Do all pre-cleaning activities prior to sink set-ups.</p> <p>(This will minimize the amount of times you will need to change your dirty water)</p> <p>After all pre-cleaning is performed, CLEAN and SANITIZE all sinks.</p>	<p>Dispense _____ [ounce(s), cup(s), pump(s)] of _____ washing detergent into “WASH” sink.</p> <p>Fill sink to “Fill Line” with appropriate tempered water (_____ °F).</p> <p>Wash all equipment and utensils with designated wash clothes or dish pads.</p> <p>NO SPONGES!!!</p> <p>Replace water when temperature has significantly decreased, suds are gone, or the water is dirty.</p>	<p>Rinse all equipment and utensils in order to completely remove excess detergent.</p> <p>Rinse by one of the following methods:</p> <ul style="list-style-type: none"> ▪ Spray ▪ Fill “RINSE” sink to “Fill Line” or to a level that will allow complete submersion of the largest equipment or utensil* <p>*Change water when dirty or full of suds</p>	<p>Dispense _____ [ounce(s), cup(s), pump(s)] of _____ sanitizer into “SANITIZE” sink.</p> <p>Fill sink to “Fill Line” with appropriate tempered water (_____ °F).</p> <p>Using designated _____ test strips, test strength of sanitizer solution. Sanitizer test strip results should read _____ ppm.</p> <p>After proper strength is achieved, sanitize all equipment and utensils by complete submersion. Hold all equipment and utensils under complete submersion for a “contact time” of _____ [second(s), minute(s)].</p> <p>Note: Sanitizer dissipates quickly. It is recommended, if 2 hours have elapsed between warewashing activities, re-test sanitizer strength.</p>	<p>After contact time is completed, lay all equipment and utensils out to air dry on a CLEAN and SANITIZED surface.</p> <p>When drying, ensure that:</p> <ul style="list-style-type: none"> ✓ Dishes do not “nest” inside each other restricting air flow ✓ Items are inverted to dry ✓ Items are placed to dry in a manner that eliminates the pooling of water